

CLAIM AMENDMENTS

1. (Currently Amended) A method for preparing a dairy product comprising the steps of:
 - (a) adding a lactose-negative, food-technologically acceptable ~~micro-organism~~ microorganism to a medium comprising milk or a milk product;
 - (b) ripening said ~~micro-organism~~ microorganism under aerobic conditions; and
 - (c) bringing the resulting product under anaerobic conditions such as to have aromas of the ripening ~~strain~~ microorganism formed.
2. (Previously Presented) The method according to claim 1, in which the microorganism is a yeast.
3. (Previously Presented) The method according to claim 2, in which the yeast originates from one of the following set of strains: *Candida zelandoides*, *Debaryomyces hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.
4. (Canceled)
5. (Previously Presented) The method according to claim 1, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.
6. (Currently Amended) The method according to claim 1 in which the ~~dairy~~ milk or milk product is sterilized.
7. (Previously Presented) A dairy product prepared by treating a medium comprising milk or a milk product under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism to render a treated medium comprising milk or a milk product; and maintaining the treated medium comprising milk or a milk product under anaerobic conditions.
8. (Previously Presented) A method for producing a food comprising a dairy product comprising: introducing a lactose-negative, food-technologically acceptable microorganism to a medium comprising milk or a milk product, thereby imparting an aroma to the dairy product.

9. (Previously Presented) The method according to claim 7 further comprising preparing an aromatized food product including the dairy product.

10. (Previously Presented) The method according to claim 1, in which the microorganism is a bacterium.

11. (Currently Amended) The method of claim 2 wherein the ~~dairy milk or milk~~ product is sterilized.

12. (Currently Amended) The method of claim 3 wherein the ~~dairy milk or milk~~ product is sterilized.

13. (Currently Amended) The method of claim 4 wherein the ~~dairy milk or milk~~ product is sterilized.

14. (Currently Amended) The method of claim 5 wherein the ~~dairy milk or milk~~ product is sterilized.

15. (Previously Presented) The dairy product according to claim 7, in which the microorganism is a yeast.

16. (Previously Presented) The dairy product according to claim 15, in which the yeast originates from one of the following set of strains: *Candida zelanoides*, *Debaryomyces hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.

17. (Previously Presented) The dairy product according to claim 7, in which the microorganism is a bacterium.

18. (Previously Presented) The method according to claim 17, in which the bacterium originates from one of the following set of strains: *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter* spp.

19. (Previously Presented) The method according to claim 7, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.

20. (Currently Amended) The method according to claim 7 in which the dairy milk or milk product is sterilized.

21. (Previously Presented) The method according to claim 10, in which the bacterium originates from one of the following set of strains: *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter* ssp.